

1Acini di Pepe Salad350

Number of Servings: 350 (78.74 g per serving)

| Amount | Measure | Ingredient |
|--------|---------|---|
| 5 1/4 | lb | Pasta, acini di pepe, enrich, dry, all brands |
| 27 1/2 | ea | Eggs, whole, raw, lrg |
| 1 1/2 | cup | Flour, all purpose, white, bleached, enrich |
| 6 1/2 | tsp | Salt, table, iodized |
| 11.00 | qt | Pineapple, crushed, w/juice, cnd, drained |
| 4 1/4 | qt | Juice, pineapple |
| 8 1/2 | qt | Mandarin Oranges, w/juice, cnd, drained |
| 3 3/4 | gal | Topping, whipped, lite, Cool Whip |

Nutrients per serving

| Nutrition Facts | |
|--|-----------------------------|
| Serving Size (79g) | |
| Servings Per Container | |
| Amount Per Serving | |
| Calories 90 | Calories from Fat 15 |
| | % Daily Value* |
| Total Fat 2g | 3% |
| Saturated Fat 1.5g | 8% |
| Trans Fat 0g | |
| Cholesterol 15mg | 5% |
| Sodium 50mg | 2% |
| Total Carbohydrate 17g | 6% |
| Dietary Fiber 1g | 4% |
| Sugars 8g | |
| Protein 2g | |
| Vitamin A 6% | Vitamin C 15% |
| Calcium 2% | Iron 2% |
| *Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs: | |
| | Calories 2,000 2,500 |
| Total Fat | Less Than 65g 80g |
| Saturated Fat | Less Than 20g 25g |
| Cholesterol | Less Than 300mg 300 mg |
| Sodium | Less Than 2,400mg 2,400mg |
| Total Carbohydrate | 300g 375g |
| Dietary Fiber | 25g 30g |
| Calories per gram: | |
| Fat 9 • Carbohydrate 4 • Protein 4 | |

Notes

* Make Day Before Serving.

Drain pineapple reserving juice. Drain mandarin oranges.

Bring 2 quarts of unsalted water to a rapid boil; add acini di pepe and stir. Return to a boil. Cook uncovered, stirring occasionally for 12-13 minutes. Drain well in fine strainer.

While acini de pepe is cooking combine flour with the egg using a wire whisk. Add a small amount of the measured pineapple juice called for in the recipe. Whisk to make a smooth paste. Slowly stir in more of the pineapple juice until all of it has been added. Add salt. Bring the mixture to a boil over low heat stirring constantly. Boil 1 minute and remove from the heat.

Stir pineapple juice, flour, egg sauce made above into the drained acini di pepe. Add drained fruit and lightly mix. Refrigerate overnight.

Day of Service: Fold cool whip into chilled acini di pepe mixture and return to refrigerator or serve.

Potentially Hazardous Food: Food Safety Standards: Hold food for service at an internal temperature below 41 degrees F.

1 serving = 1/2 cup or 1 #8 scoop

1 serving = 1/2 grain serving

1 serving = 17 grams carbohydrate = 1 carb serving

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